



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE, WI

4/11/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
3-302.11	<ol style="list-style-type: none">1. There are food products in the walk in freezer with condensate buildup on them. Dispose of all damaged product and prevent contamination by proper storage and repair of the walk in freezer.2. There is slime and mold buildup in the ice machine. To prevent contamination clean and sanitize this area (and all food contact surfaces) on a regular basis.3. There are raw shell eggs stored above produce in the walk in cooler. To prevent contamination store all ready to eat foods above raw animal products. (REPEAT VIOLATION)	4/25/2011
3-501.13	<p>Frozen crab is thawing in a tub on the dirty drain board.</p> <ol style="list-style-type: none">1. To prevent contamination do not store any in use food equipment or food on the dirty drainboard.2. Thaw foods in a refrigerator or under cold running water.	4/25/2011



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3-501.16	<p>The following items are not held cold at the appropriate temperature of 41F or below:</p> <ol style="list-style-type: none">1. Milk at the customer self service area is at 46F.2. Prepared noodles on the prep line at 59F.3. Prepared rice on the prep line at 54-56F.3. Breaded raw chicken in the prep cooler at 54F.4. Fish in the prep cooler at 60F.5. Sushi on the buffet line at 43-46F <p>Potentially hazardous food must be held cold at 41 degrees or below. (REPEAT VIOLATION)</p>	4/25/2011
4-501.11	<ol style="list-style-type: none">1. The prep cooler on the cook line is not hold holding food items at 41F or below. Discontinue use of this unit for storage of potentially hazardous foods until properly repaired to code, holding product temperature of 41F or below.2. There is condensate build up in the walk in freezer which is accumulating on food product. To prevent contamination properly repair unit to code using approved materials (REPEAT VIOLATION)	4/25/2011



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4-501.112

The dish machine is not providing adequate temperature for hot water sanitization. After 3 cycles the temperature reached 141F. The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack. Discontinue use of this unit for sanitizing until properly repaired. Utilize the sanitize compartment of the 4 compartment sink with proper chlorine sanitizer concentration.

4/25/2011

Notes:

1. Employee food must be marked as such and separated from restaurant food products.
2. There are several wiping cloths in the kitchen that are not stored in the sanitizer solution. Ensure that these cloths are stored in sanitizer solution between uses to prevent contamination.
3. The chlorine sanitizer solution in the 4 compartment sink and the buckets is over 200ppm. Utilize the test strips to ensure proper concentration.
4. On the buffet line, ice cream scoop and spoon are stored in container in stagnant water. Operator stated these utensils are changed every 10 minutes. To prevent bacteria growth either: maintain a log of when utensils are to be swapped or, properly store utensils in a dipper well under running water or store in the product.
5. There are broken/missing tiles beneath the dish machine. These should be repaired or replaced to provide a smooth cleanable surface.
5. There is much dirt/grime on the faucets and handles of the hand wash and 4 compartment sink. These areas should be maintained clean.

CFH: Zhou Chunn Dong Exp: 03-15-11, recertification scheduled for 04-18-11. Post State Certified Food Handler Certification by next inspection.

On 4/11/2011, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature